

Livestock Exemptions From Inspection

2021 update by
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Livestock Exemptions from Inspection

All livestock is required to be slaughtered and processed at a State or Federally inspected establishment unless it is produced under one of the exemptions below.

Meat derived from livestock that are slaughtered and/or processed under any of the exemptions cannot be sold, donated or used for trade or barter

Personal Use Exemption

- Allows for an individual to slaughter and/or process animals owned wholly by him/her. - [CVR 20-023-001](#) Section 303.1(A)(1)

“On-Farm” Personal Use Exemption

- Allows for person or persons to purchase a live animal from a farmer, and then to slaughter it on the farm where it was purchased - [6 V.S.A. 204 Section 3311\(a\)](#)

Custom Exemption

- Allows for a person to provide slaughter and/or processing services to others who own the food animals either wholly or in part. - [CVR20-023-001](#) Section 303.1(A)(2)

“On-Farm” Personal Use Exemption 6 VSA chapter 204 section 3311(a)

NOTE: None of the meat generated from this type of slaughter is allowed to be sold or offered for barter. The meat and meat food products generated can only be used by the individual or individuals who purchased the live animal and the members of his/her household and his/her nonpaying guests and employees.

- A farmer selling a live animal to an **individual or individuals** will not be required to have a license or receive inspection if the slaughter of that livestock meets the following requirements:
 - A person or persons purchases the livestock from a farmer that raised the livestock
 - The **individual** or individuals who purchased the livestock actually performs the act of slaughtering the livestock (or the **individual** or individuals hires an itinerant slaughterer)
 - There is an exact correspondence between the individual(s) owning a particular live animal prior to slaughter and the individual(s) receiving any/all products derived from that specific animal.
 - The act of slaughter occurs on a site on the farm where the livestock was purchased (after approval from the farmer)

“On-Farm”
Personal Use
Exemption
6 VSA chapter
204 section
3311(a)
(continued)

- The slaughter is done under sanitary conditions – farmer is responsible to see that the carcass is clean when it leaves the farm
 - Sanitary conditions means that the site on the farm is clean and free of contaminates and is located in a way to prevent the occurrence of water pollution and the adulteration of the livestock or slaughtered meat
- The farmer who sold the livestock does not assist in the slaughter.

“On-Farm”
Personal Use
Exemption
6 VSA chapter
204 section
3311(a)
(continued)

- Per year, no more than 5 cattle, or 15 swine, or 40 sheep/goats, or a total of 6000 lbs. (based on live weight) if there is any combination of different species, can be slaughtered under this exemption.
- The farmer is registered with the Secretary, on a [form provided by the Secretary](#), as selling livestock for slaughter under this subsection
- [Records](#) are required to be sent to the Agency of Agriculture quarterly, by the April 15th, July 15th, Oct. 15th, and Jan. 15th.

On-Farm Slaughter Record

Due on or before Jan.15, April15, July15, and Oct.15 for the previous 3 months (6 V.S.A. 3311 (c)(8))

Send to: VT Agency of Agriculture, ATTN: Meat inspection, 116 State St., Montpelier, VT 05620.

Email: AGR.MeatInspection@vermont.gov Fax: 802-828-5983

Farm Owner Name:

Farm Name (slaughter site):

Street address of Farm (slaughter site):

Town/Zip:

Month/Year:

Slaughter Date	Purchaser Name	Purchaser Address	Slaughtered by (Name)	Species slaughtered	Est.Live Weight
Total Live Weight Slaughtered					

Signature of farm owner: _____ Date: _____

Any person that does not comply with the recordkeeping requirements and fails to report (6 V.S.A. Chapter 204§3304(7) or §3311a(c)(8)) may be subject to an administrative penalty of up to \$1000.00 per violation (6V.S.A. Chapter1§15). In addition, the ability of the farmer to use this exemption may be suspended. (6V.S.A. §3311a(c)(8))



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“On-Farm”
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(continued)

- If the owner(s) choose to slaughter the animal for themselves (or by an itinerant slaughterer that the owner(s) hire) be sure plans have been made to transport the carcass to their home or to a licensed custom processing facility
- Transport vehicle should be clean and free of contaminants and carcass and parts should be properly wrapped in food grade plastic to protect from road dust and dirt
- Should be in a timely manner – the longer the carcass is exposed to temperatures above 40 degrees the higher the chance for growth of microbial pathogens

Itinerant Slaughterers

- Itinerant slaughterer means a person, who for compensation or gain, engages in itinerant livestock slaughter
- Itinerant livestock slaughter means the slaughter of livestock owned by a person for his or her exclusive use or by members of his or her household and his or her nonpaying guests and employees
- Itinerant slaughterers should not show up at one farm and slaughter animals for multiple individuals unless hired by the individual owners of the animals
- Remember that this does not apply if the slaughter takes place in a licensed custom slaughter facility

Custom Slaughter Exemption

- Allows for a person to provide slaughter and/or processing services to others who own the food animals either wholly or in part.
- The meat from custom slaughtered animals is exclusively for personal use by the owner(s) of the animal, members of his/her household, employees and non-paying guests. The product must be marked “NOT FOR SALE”.

Custom Slaughter Exemption (continued)

- The slaughter operations are conducted in an approved facility under sanitary conditions as set out in [9 CFR 416.1-416.5](#)
- Facilities are similar to an inspected facility except that the restroom can be in the private residence
- There are no requirements for written HACCP or SSOP plans
- The operation is licensed with the VT Agency of Agriculture as a custom slaughter operation

Custom Slaughter Exemption (continued)

- The slaughter is done in accordance with the Humane Methods of Slaughter Act and Vermont Humane Handling Regulations
- The animals are slaughtered as a service to their owners, regardless of whether the animals were owned by an individual or by multiple owners in partnerships or cooperatives
- There is an exact correspondence between the individual(s) owning a particular live animal prior to slaughter and the individual(s) receiving any/all products derived from that specific animal.
- All owners must sign the certificate of ownership before slaughter is performed

VERMONT AGENCY OF AGRICULTURE, FOOD AND MARKETS
MEAT INSPECTION SERVICE

CERTIFICATE OF OWNERSHIP (SLAUGHTER – PROCESS)

One Certificate is required for each carcass

By signing this certificate, I understand that this carcass will be slaughtered and/or processed **without inspection**. This carcass or parts from this carcass, slaughtered and/or processed without inspection, **cannot be sold** (6 V.S.A. Chapter 204, Section 3308).

I, the undersigned, hereby certify that the carcass (cattle, calf, sheep, swine, goat, -Circle One-) delivered for processing on _____ to _____ is from an animal I own and is intended for the exclusive use of myself and members of my household and my nonpaying guest and employees. **I authorize the slaughter and/or processing without inspection. This animal _____ is or _____ is not over 30 months of age. The actual age of the animal is _____. I understand that carcasses identified over 30 months of age will have the SRM's removed. (Vertebral column, spinal cord, dorsal root ganglia, etc.) Traditional cuts of meat will be altered.**

If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00, for each violation (6 V.S.A. Chapter 1, Section 15).

Signature _____ Address _____

Print Name _____ City, State _____

Telephone _____

FOR ESTABLISHMENT USE

For cattle over 30 months of age, verify the removal of SRM (Specified Risk Material) for BSE (check below).

I certify that the following were removed: skull, brain, trigeminal ganglia, eyes, small intestines, vertebral column, spinal cord, dorsal root ganglia. _____ Yes

I certify that the animal delivered for slaughter was ambulatory (able to walk) at the time of slaughter. _____ Yes
(Print Name) _____ (Signature) _____

Each carcass, part carcass, and/or meat product will be examined at the time of receipt by the establishment operator and any contaminants will be trimmed off before product enters the cooler. All custom or farm dressed products will be stored and processed separate from inspected and passed products.

Each carcass, part carcass and meat product shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with NOT FOR SALE on arrival at an establishment and before it is placed in storage.

After processing, each package will be stamped "Not For Sale" in letters at least 3/8" in height.

The meat or meat products so stamped, shall not be sold, offered or exposed for sale.

This statement shall be filed at least two years at the establishment that handles the exempt product.

Establishments that do not comply with the recordkeeping requirements (6 V.S.A. Chapter 204, Section 3304) (7) may be subject to an administrative penalty of up to \$1000.00 per violation (6 V.S.A. Chapter 1, Section 15). In addition, any person who willfully makes, or causes to make, any false entry or statement of fact or who willfully fails to make correct entries on any report, account or record will be subject to a fine of not less than \$1000.00 nor more than \$5000.00 or to imprisonment of not more than three years or both (6 V.S.A. Chapter 204, Section 3318) (d).

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**ORIGINAL-OWNER
COPY-PLANT
(Maintain on file for 2 years)**

Inspected Facility on the Farm

- Any farm can develop an inspected establishment at the farm, which can be slaughter only, processing only, or combination
- Farms that meet the inspection requirements are entitled to 40 hours per week, 8 hours per day of inspection, during approved hours, at No Cost
- State Inspection (VAAFM) allows the sale of finished products anywhere within Vermont to individuals, restaurants, retail stores, wholesalers, etc.
- Federal Inspection (USDA) allows sale of products across state lines

Inspected Facility on the Farm (continued)

- Requires written Hazard Analysis Critical Control Point (HACCP) and Sanitary Standard Operating Plans (SSOP)
- The facility requirements differ depending on species, as far as ceiling heights, etc.
- All facilities require washable surfaces for floors, walls and ceilings, hot and cold running water and acceptable equipment

Inspected Facility on the Farm (continued)

- Wastewater disposal can be approved through Required Agricultural Practices (RAP's) as long as 51% of animals slaughtered originate from the farm. Otherwise contact an [Agency of Natural Resources, Department of Environmental Conservation](#) permit specialist
- Restroom that is not in the living portion of a private residence is required
- Inspected facilities can also perform “custom” slaughter meaning they can slaughter without inspection as long as finished product is intended for the exclusive use of the owner, their non-paying guests and employees and marked not for sale

Resources

- Food Safety and Consumer protection – Meat and Poultry Inspection 802-828-2426

Julie Boisvert – Meat sections Program Chief –

Julie.Boisvert@vermont.gov

Dr. Michael Romp – Meat Safety Compliance and Enforcement Specialist –

Mike.Romp@vermont.gov

Dr. Katherine McNamara – Assistant State Veterinarian and Head of Service –

Katherine.McNamara@vermont.gov

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- Rob Achilles – Agricultural Resource Management Engineer - for determination of RAP's at your particular farm location

802-917-1397 Rob.Achilles@vermont.gov

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[Meat Inspection Web page](#)

[Livestock Exemptions from Inspection](#)

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[DEC Waste Management](#)

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[6 V.S.A chapter 204](#)

[9CFR 416](#)

[Guidelines to Operate a Custom Exempt Slaughter and Processing Establishment](#)